

*For centuries, cork has been the most effective closure for wine, protecting its qualities and allowing it to develop and improve over time.*

*An intrinsic part of the romance and ritual of wine, cork is a gift from nature itself and the first choice of winemakers and wine lovers alike.*

*Amorim, the world's largest supplier of cork, embodies the natural spiritual partnership of cork and wine.*

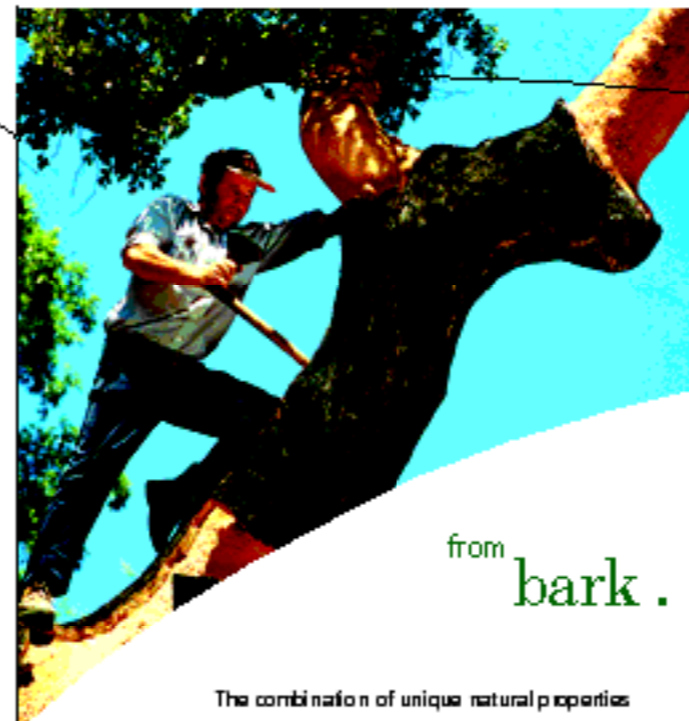
## in the beginning

While the first uses of cork as a stopper can be traced back to ancient Egyptians, the history of cork and wine is most often associated with the famous name of Dom Péignon.

For it was Dom Péignon, the 17th century French monk, who first used cork in sparkling wine and by doing so started a revolution in wine bottling.

Others were quick to follow his lead, including Ruinart in 1729 and Moët et Chandon in 1743.

Today, of course, cork needs no introduction. It is the winemaker's first choice and is recognised the world over as the ideal partner for wine.



## from bark . . .

The combination of unique natural properties and state-of-the-art manufacturing technology is the hallmark of today's modern wine cork.

Nature gives cork its inert qualities, its impermeability to liquids, its flexibility and its extraordinary resilience. Technology makes the world's best wine closure even better.

Cork is the bark of the cork oak tree, which has flourished in the Western Mediterranean for thousands of years. The cork oak has a lifespan of around 170 years.

First harvested when they are 25 years old, the trees are stripped once every nine years by specialist workers and after each harvest a new sheath of bark quickly forms.

## . . . to bottle

Once stripped, the bark is seasoned for six months and boiled to purify it and make it more flexible.

It is strictly graded with only the best quality material used for wine stoppers. Highly skilled workers then 'punch' the corks, producing as many as 20,000 in a day.

Winemakers choose from seven grades of corks, which are sterilised and finished to their specific requirements.

At Amorim, stringent quality control and rigorous laboratory testing throughout the 'bark to bottle' process produces a natural cork that is technically perfect.



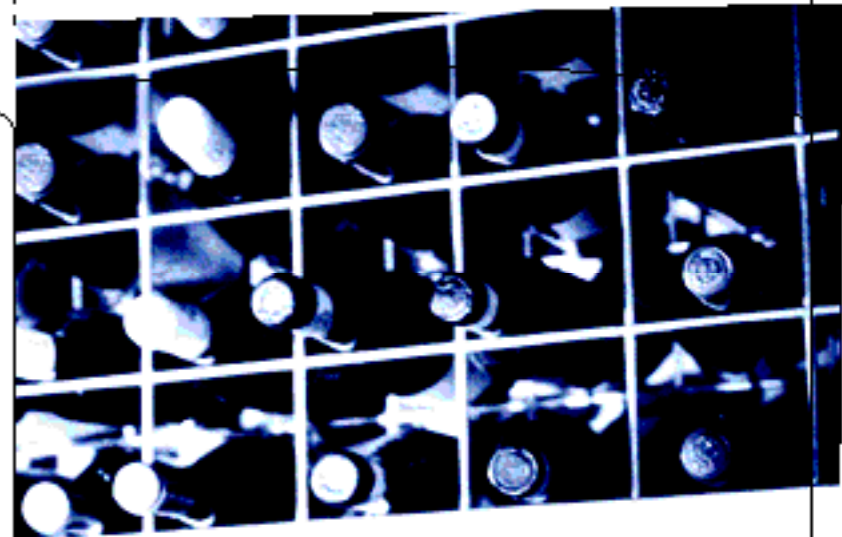
## the test of time


Cork's effectiveness as a wine closure is legendary. In 1956, well preserved wine bottles dated 1789 were found in a cellar in France, complete with their corks.

Then there is the tale of champagne submerged under the Baltic Sea for 80 years and recovered in 1998 with corks intact and the champagne still fresh and bubbly.

And century-old bottles of port were found in a dry billabong behind a country pub in Australia in the late 1990s — with corks intact and contents nicely matured.

Which just goes to prove what winemakers have known for centuries — that cork stands the test of time.





*"Good quality  
natural cork is the only thing  
that should come between you  
and a bottle of wine"*

Len Evans OBE  
*International wine expert*

putting the **environment**  
first

Cork is a truly sustainable natural resource and the only wine closure that puts the environment first.

In fact, cork is one of the few forms of product packaging that is completely environmentally friendly — natural, renewable, fully recyclable and biodegradable.

And, this unique material's environmental attributes do not end there. For the cork oak is also preventing large areas of Portugal and Spain from turning into desert.

As a tree that thrives in arid conditions, the cork oak plays a vital role in protecting the delicate Mediterranean eco-system in which it lives.



leading  
the industry

Based in Portugal, Amorim, the world's largest producer of cork, has worked with this remarkable natural material since 1870.

At the forefront of technological advances in cork production, Amorim invests heavily in research, development and quality control.

The company's high standards have set the global benchmark for the industry, which is why the world's leading winemakers place their trust in corks made by Amorim.

Dedicated to producing the finest quality wine closures, Amorim is also committed to preserving the natural partnership between wine and cork. Forever.



Cork  
THE NATURAL CHOICE.

*"As the earth is to the vine,  
so the cork is to the wine"*



AMORIM

